



#1 Rice Cooker Brand*



Questions or concerns about your rice cooker?

*Before returning to the
store...*



Aroma's customer service
experts are happy to help.
Call us toll-free at
1-800-276-6286.



Answers to many common
questions and even
replacement parts can be
found online. Visit
www.AromaCo.com/Support.

*Based on 2012 NPD POS Data.

Instruction Manual

Rice Cooker • Slow Cooker • Food Steamer





Congratulations on your purchase of the Aroma® 12-Cup Rice Cooker, Slow Cooker and Food Steamer! In no time at all, you'll be making fantastic, restaurant-quality rice at the touch of a button. Whether long, medium or short grain, this cooker is specially calibrated to prepare a variety of rice, including tough-to-cook whole grain brown rice, to fluffy perfection.

Your new Aroma® rice cooker is also ideal for convenient, one-pot meals for the whole family. Use the Steam function to prepare healthy meals by locking in the natural flavor and nutrients of food without added oil and fat—for meals that are easy as they are nutritious. Or cook delicious and tender homemade roasts, stews and more with the Slow Cook function. It sets from 2 to 10 hours to easily prepare all of your family's slow-cooked favorites. Aroma's patent-pending Sauté-Then-Simmer™ (STS™) function is ideal for Spanish rice, risottos, pilafs, packaged meal helpers, stir fries and more. It sautés foods at a high heat and automatically switch over to its simmer mode once liquid is added. The Cake function lets you whip up cakes and other sweet desserts with ease, eliminating the need to closely monitor "baking" so you have more time. Once your rice cooker is finished cooking your desired meal or dessert, it will automatically switch to its Keep-Warm setting, so there's no need to worry about over-cooking.

This manual contains instructions for using your rice cooker and its convenient pre-programmed digital settings, as well as all of the accessories included. There are also helpful measurement charts for cooking rice and steaming. Several delicious recipes are included at the back of this manual, and even more are available online at www.AromaCo.com.

For more information on your Aroma® rice cooker, or for product service, recipes and other home appliance solutions, please visit us online at www.AromaCo.com.

See what's cooking with Aroma online!



www.AromaTestKitchen.com



www.facebook.com/AromaHousewares



www.twitter.com/AromaHousewares



Published By:
Aroma Housewares Co.
6469 Flanders Drive
San Diego, CA 92121, U.S.A.
1-800-276-6286
www.AromaCo.com
©2013 Aroma Housewares Company
All rights reserved.





IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

- 1. Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use the handles or knobs.
3. Use only on a level, dry and heat-resistant surface.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or the appliance in water or any other liquid. See instructions for cleaning.
5. Close supervision is necessary when the appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord touch hot surfaces or hang over the edge of a counter or table.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use the appliance for other than its intended use.
13. Extreme caution must be used when moving the appliance containing rice, hot oil or other liquids.
14. Do not touch, cover or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
15. Use only with a 120V AC power outlet.
16. Always unplug from the base of the wall outlet. Never pull on the cord.
17. The rice cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
18. Always make sure the outside of the inner cooking pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
19. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause burns.
20. Rice should not be left in the inner pot with the Keep-Warm function on for more than 12 hours.
21. To prevent damage or deformation, do not use the inner pot on a stovetop or burner.
22. To disconnect, turn any control to "OFF," then remove the plug from the wall outlet.
23. To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

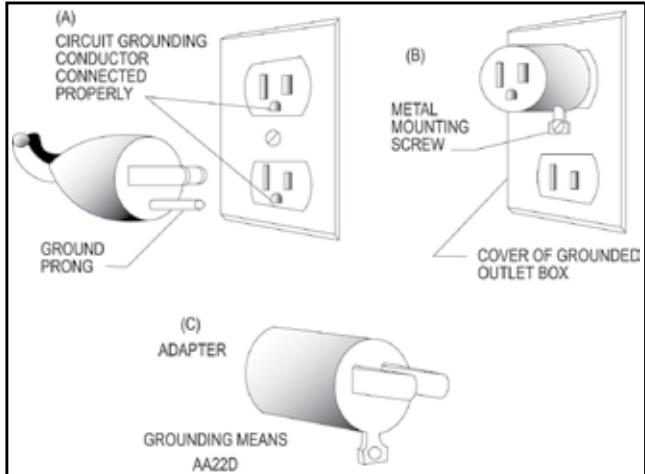
Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.
 - c. The extension cord should be a grounding-type 3-wire cord.



**KEEP AWAY
FROM CHILDREN!**

Grounding Instructions

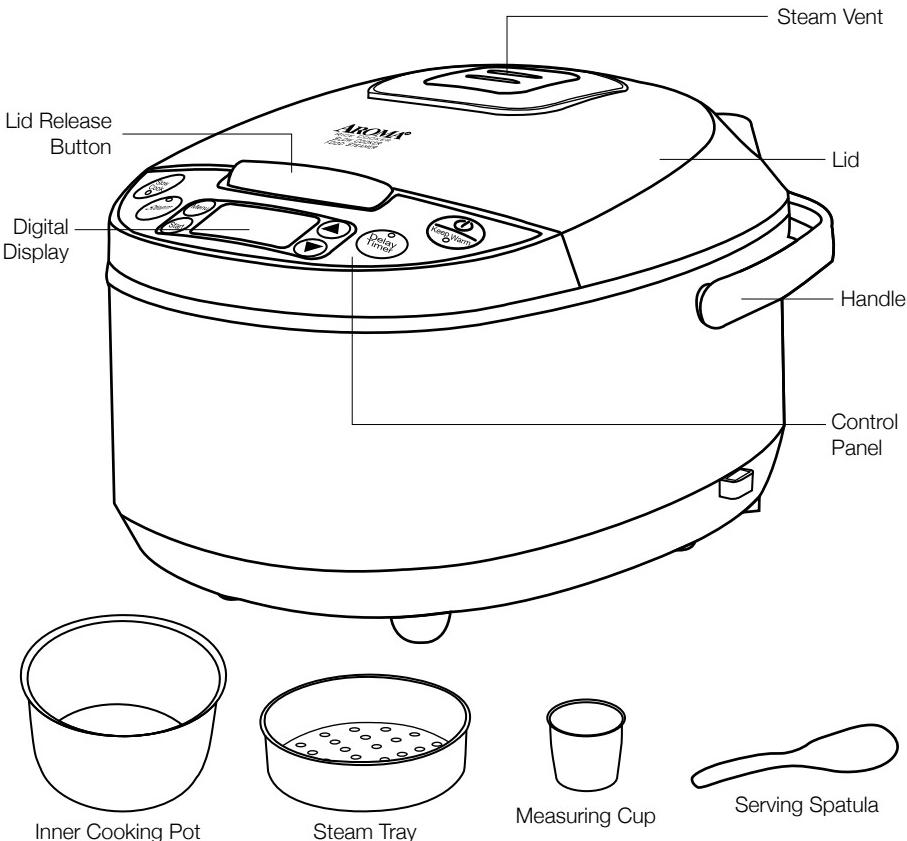


This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adapter, sketch B, should be used for connecting sketch-A plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

² **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**



PARTS IDENTIFICATION



Digital Controls

POWER/KEEP WARM

The POWER/KEEP WARM button serves two purposes. One press of the POWER/KEEP WARM button will turn the rice cooker on. A second press will set the rice cooker to its Keep Warm setting.



DELAY TIMER

The DELAY TIMER sets up to 15 hours for rice ready when it's needed. Add rice and water in the morning and set the timer for mealtime at night.



STEAM

The STEAM button is perfect for healthy sides and main courses. Set the time food needs to steam, it will begin to countdown once water reaches a boil and shut off once time has elapsed.



SLOW COOK

The SLOW COOK button sets to slow cook from 2 to 10 hours and is great for homemade roasts and stews.



The MENU button allows the rice cooker to be set to one of its 6 specialized cooking functions: White Rice, Brown Rice, Quick Rice, Sushi Rice, STS™ and Cake.



The START button begins cooking on the selected function.



The **White Rice** function cooks restaurant-quality white rice automatically.



The **Brown Rice** function is ideal for cooking brown rice and other tough-to-cook whole grains to perfection.



The **Quick Rice** function is perfect for faster rice results.



The **Sushi Rice** function perfects rice for sushi style, professional results.



STS™: Aroma's patent-pending Sauté-Then-Simmer™ Technology will sauté foods at a high heat and automatically switch over to its simmer mode once liquid is added.



The **CAKE** function "bakes" cakes and other treats.



BEFORE FIRST USE

1. Read all instructions and important safeguards.

2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags as they can pose a risk to children.
4. Wash steam vent and all other accessories in warm, soapy water. Rinse and dry thoroughly.
5. Remove the inner cooking pot from rice cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to cooker.
6. Wipe body clean with a damp cloth.

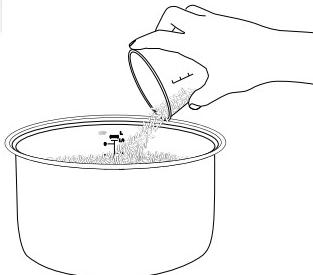


- Do not use abrasive cleaners or scouring pads.
- Do not immerse the rice cooker base, cord or plug in water at any time.

NOTE



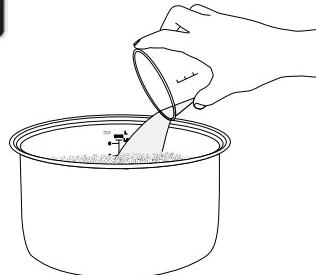
TO COOK RICE

1

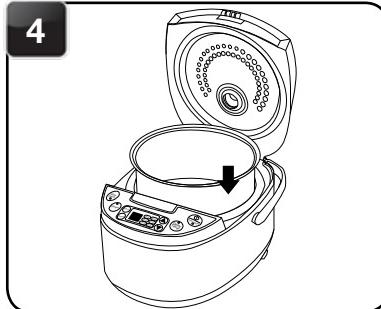
Using the provided measuring cup, add rice to the inner cooking pot.

2

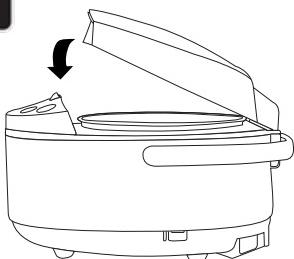
Rinse rice to remove excess starch. Drain.

3

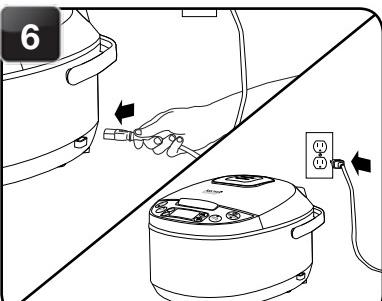
Fill with water to the line which matches the number of cups of rice being cooked. For example, if cooking two cups of uncooked rice, water should be filled to line 2 in the inner pot.

4

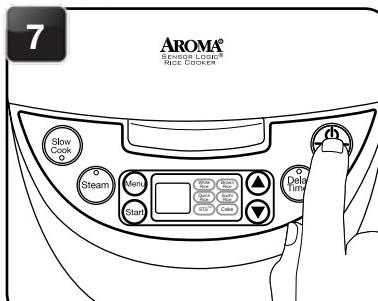
Place the inner cooking pot into the rice cooker.

5

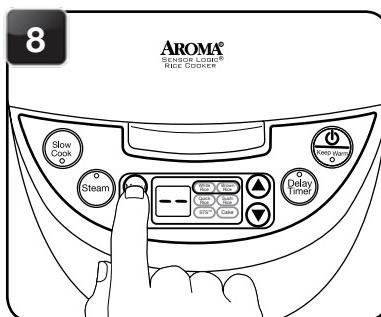
Close the lid securely.

6

Connect the power cord to the rice cooker and plug into an available outlet.

7

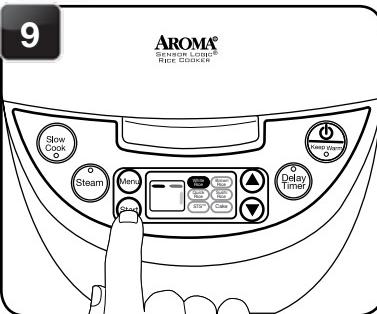
Press the POWER/KEEP-WARM button to turn on the rice cooker.

8

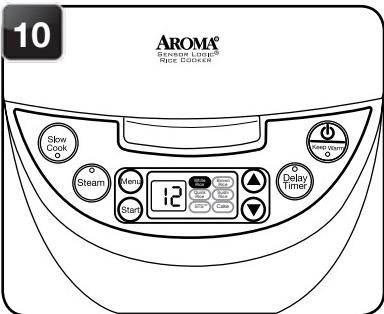
Press the MENU button to cycle to the White Rice or Brown Rice function depending on the type of rice being cooked. The indicator light will confirm which function is selected.



TO COOK RICE (CONT.)

9AROMA®
SUSPENSION LID
RICE COOKER

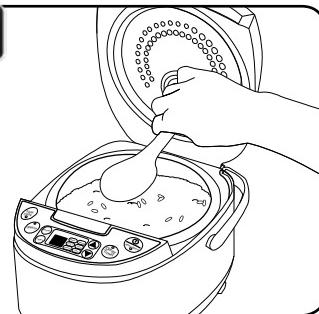
Press the **START** button to begin cooking the rice. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.

10AROMA®
SUSPENSION LID
RICE COOKER

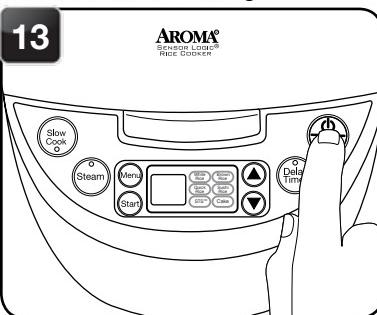
The rice cooker will countdown the final minutes of cook time (12 minutes for White and 25 minutes for Brown).

11AROMA®
SUSPENSION LID
RICE COOKER

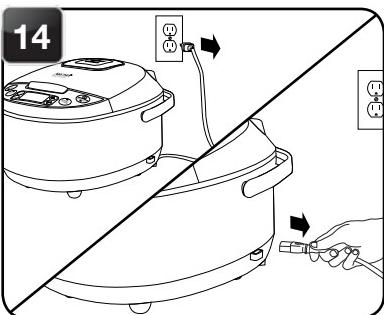
Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm. The digital display will show the number of hours the rice cooker has been on Keep-Warm, beginning with "0."

12

For best results, stir the rice with the serving spatula to distribute any remaining moisture.

13AROMA®
SUSPENSION LID
RICE COOKER

When finished serving, turn the rice cooker off by pressing the **POWER/KEEP WARM** button once to change it from its Keep Warm setting and then press and hold again until the rice cooker powers off.

14

Unplug the power cord from the power outlet first, then from the rice cooker.

**NOTE**

- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.
- Brown rice requires a longer cooking cycle than white rice due to the extra bran layers on the grain. If it appears the rice cooker is not immediately cooking this is due to a low-heat soak cycle that precedes cooking to produce fluffier grains.
- Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.
- If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat/vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice/Water Measurement Table" on **page 7**.

**HELPFUL HINTS**



RICE/WATER MEASUREMENT TABLE

UNCOOKED RICE	RICE WATER LINE INSIDE POT	APPROX. COOKED RICE YIELD	COOKING TIMES
2 Cups	Line 2	4 Cups	WHITE RICE: 50-55 Min. BROWN RICE: 80-85 Min.
3 Cups	Line 3	6 Cups	WHITE RICE: 52-57 Min. BROWN RICE: 85-90 Min.
4 Cups	Line 4	8 Cups	WHITE RICE: 55-62 Min. BROWN RICE: 90-95 Min.
5 Cups	Line 5	10 Cups	WHITE RICE: 60-65 Min. BROWN RICE: 95-100 Min.
6 Cups	Line 6	12 Cups	WHITE RICE: 62-67 Min. BROWN RICE: 100-105 Min.

* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. The included measuring cup is equal to a standard $\frac{3}{4}$ US cup.

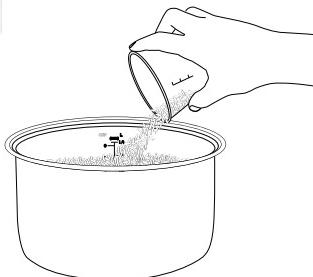


HELPFUL
HINTS

- Rinse rice before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.
- Want perfect brown rice without the wait? Use the DELAY TIMER. Simply add rice and water in the morning and set the DELAY TIMER to the number of hours when rice will be needed. See "To Use Delay Timer" on **page 11** for instructions.
- This chart is only a general measuring guide. As there are many different kinds of rice available (see "About Rice" on **page 27**), rice/water measurements may vary.



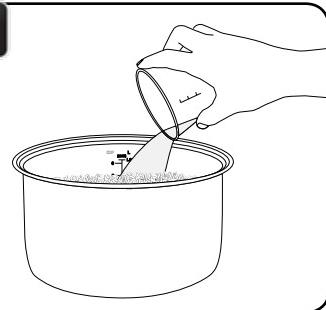
TO COOK SUSHI RICE

1

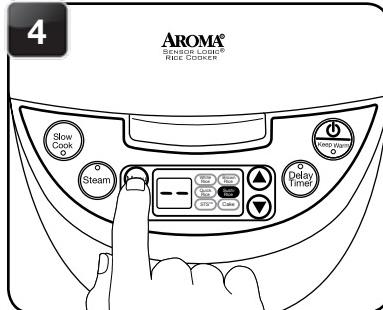
Using the provided measuring cup, add sushi rice or short-grain white rice to the inner cooking pot.

2

Rinse rice to remove excess starch. Drain.

3

Pour 1 cup of water into the inner pot for every cup of uncooked rice. If adding 6 cups of uncooked rice, pour in $6\frac{1}{2}$ cups of water. Place the inner cooking pot into the rice cooker.

4

Press the MENU button to cycle to the Sushi Rice function. The indicator light will confirm that the function is selected. Press the START button to begin cooking.

**NOTE**

- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

**CAUTION**

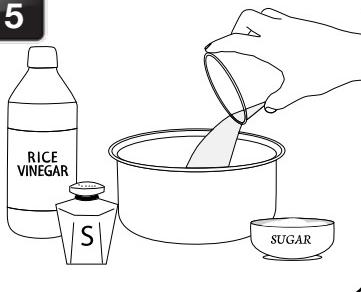
- Rice must be mixed with rice vinegar mixture immediately after cooking while the rice is still hot. Always use caution when handling hot rice.

**HELPFUL HINTS**

- If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.



TO COOK SUSHI RICE (CONT.)

5

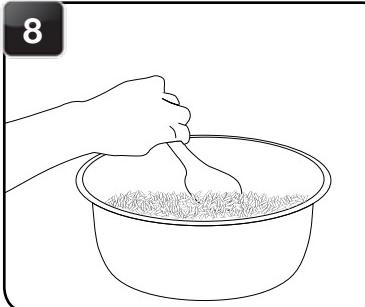
While rice cooks, mix rice vinegar, sugar and salt in a separate bowl until sugar is dissolved. See "Sushi Rice Ingredient Amounts" to determine the amount of ingredients needed per amount of rice.

6

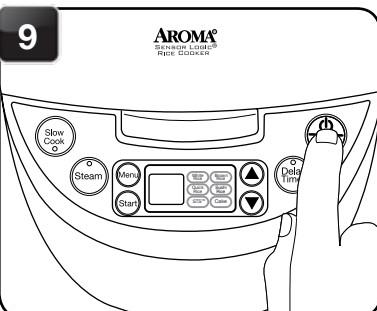
Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm.

7

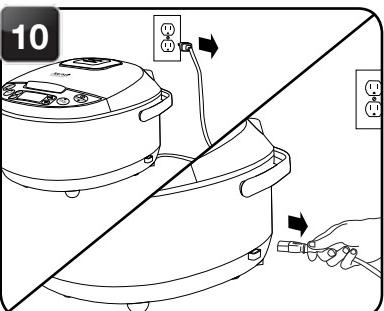
Using caution, remove rice from the inner cooking pot and place in a non-metal bowl. Immediately pour the rice vinegar mixture over the rice.

8

Gently mix using the serving spatula until the rice appears glossy. Let cool to room temperature. The rice is now ready to be used in desired sushi recipe.

9

Turn the rice cooker off by pressing the POWER/KEEP WARM button once to change it from its Keep Warm setting and then press and hold again until the rice cooker powers off.

10

Unplug the power cord from the power outlet first, then from the rice cooker.



- Don't roll the nori with hot rice, wait until the rice has cooled before rolling.
- Avoid using metal bowls or utensils when mixing the sushi rice since the vinegar may react with it.

SUSHI RICE INGREDIENT AMOUNTS

SUSHI RICE UNCOOKED CUPS	RICE VINEGAR	SUGAR	SALT
2 Cups	3 Tbsp.	2 tsp.	⅓ tsp.
4 Cups	5 Tbsp.	4 tsp.	1 ½ tsp.
6 Cups	8 Tbsp.	6 tsp.	2 tsp.



TO USE QUICK RICE

The rice produced by Quick Rice will not be to the same quality as rice made using the White Rice or Brown Rice settings, but it's an excellent option for cooked rice in a pinch.

To use the Quick Rice function, follow the steps for “To Cook Rice” beginning on page 5. Rather than pressing one of the standard rice function buttons, press the MENU button to cycle to the Quick Rice function. If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time. The included measuring cup is equal to a standard ¾ US cup.

WHITE RICE UNCOOKED CUPS*	COOKING TIME WITH QUICK RICE FUNCTION	APPROX. TIME SAVINGS COMPARED TO WHITE RICE FUNCTION	BROWN RICE UNCOOKED CUPS*	COOKING TIME WITH QUICK RICE FUNCTION	APPROX. TIME SAVINGS COMPARED TO BROWN RICE FUNCTION
2 Cups	17-22 Min.	15 Min.	2 Cups	38-43 Min.	25 Min.
4 Cups	22-27 Min.	15 Min.	4 Cups	44-49 Min.	35 Min.
6 Cups	27-32 Min.	15 Min.	6 Cups	46-51 Min.	40 Min.

* Cups referenced are with the included measuring cup. The measuring cup included adheres to rice cooker industry standards and is not equal to a standard U.S. measuring cup. If cooking brown rice, add an additional 1½ cups water, using the provided measuring cup, to compensate for the lack of soaking time. The included measuring cup is equal to a standard ¾ US cup.



- Cooking times are approximate. Altitude, humidity and outside temperature will affect cooking time.
- Opening the lid during the cooking cycle causes a loss of heat and steam. Cooking time may be prolonged if the lid is opened before the rice is finished.

15

TO USE THE DELAY TIMER

Follow steps 1 to 7 of “To Cook Rice” beginning on page 5.

8

AROMA®
SLOW COOKER
RICE COOKER

9

AROMA®
SLOW COOKER
RICE COOKER

10

AROMA®
SLOW COOKER
RICE COOKER

11

AROMA®
SLOW COOKER
RICE COOKER

Press the **DELAY TIMER** button. Each press increases in one hour increments. It may be set 1 to 15 hours in advance.

Once the needed time is selected, press the **MENU** button to cycle to the White or Brown function depending on the type of rice being cooked. The indicator light will confirm which function is selected.

Press the **START** button to set the delayed time. The digital display will show the amount of time remaining before rice begins cooking and the indicator light will become solid.

Once the set time has elapsed, the digital display will show a “chasing” pattern.



NOTE

- Due to the longer cooking time needed, the Brown Rice setting may only be delayed for 2 or more hours.
- The **DELAY TIMER** will only work with the White Rice and Brown Rice functions.

HELPFUL
HINTS

- If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.
- To add more flavor to rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice will be the same as water to rice.

15

TO USE THE DELAY TIMER (CONT.)

12

AROMA®
Sensory Logic®
Rice Cooker

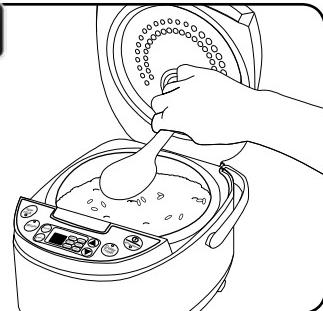
The rice cooker will countdown the final minutes of cook time (12 minutes for White and 25 minutes for Brown).

13

AROMA®
Sensory Logic®
RICE COOKER

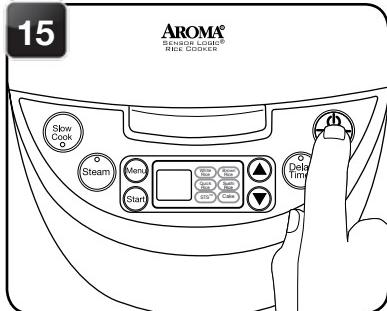
Once rice is finished, the rice cooker will beep and automatically switch to Keep-Warm. The digital display will show the number of hours the rice cooker has been on Keep-Warm, beginning with "0."

14



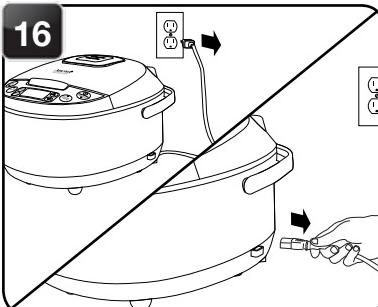
For best results, stir the rice with the serving spatula to distribute any remaining moisture.

15

AROMA®
Sensory Logic®
RICE COOKER

When finished serving rice, turn the rice cooker off by pressing the POWER/KEEP WARM button once to change it from its Keep-Warm setting and then press and hold again until the rice cooker powers off.

16



Unplug the power cord from the power outlet first, then from the rice cooker.

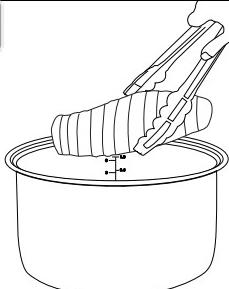


- Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.

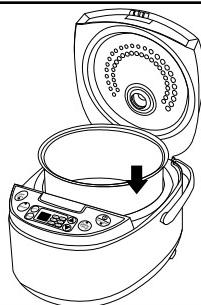
NOTE



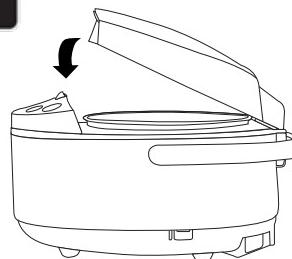
TO SLOW COOK

1

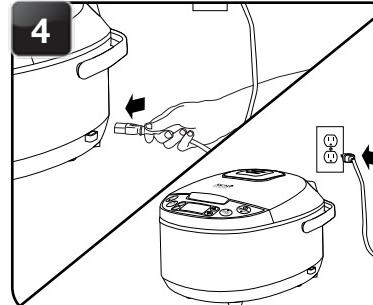
Add food to be slow cooked to the inner cooking pot.

2

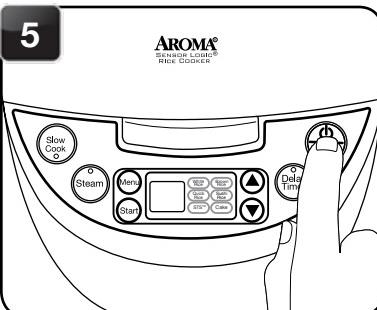
Place the inner cooking pot into the slow cooker.

3

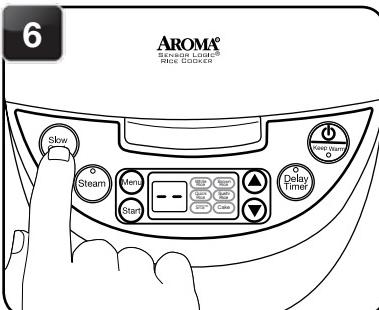
Close the lid securely.

4

Connect the power cord to the rice cooker and plug into an available outlet.

5

Press the POWER/KEEP-WARM button to turn the rice cooker on.

6

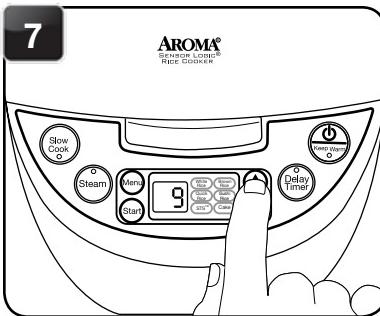
Press the SLOW COOK button.

**NOTE**

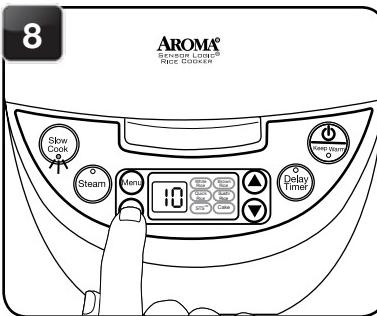
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.



TO SLOW COOK (CONT.)

7AROMA®
Spiral Logic®
Rice Cooker

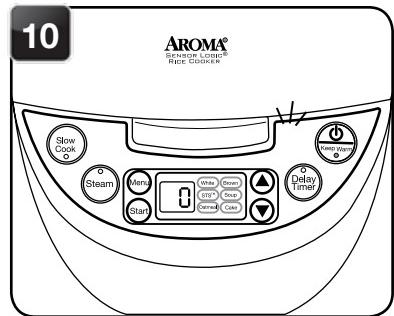
Use the UP (▲) or DOWN (▼) buttons to set the time. These buttons will adjust cooking time in one hour increments between 2 and 10 hours.

8AROMA®
Spiral Logic®
Rice Cooker

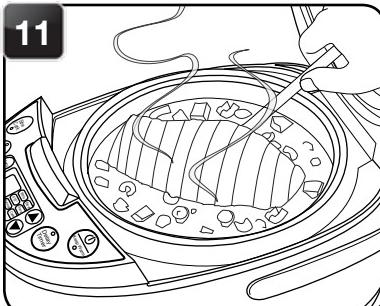
Press the START button to begin slow cooking at the selected time. The digital display will show the remaining cooking time and the button's indicator light will become solid to indicate that it is cooking.

9AROMA®
Spiral Logic®
Rice Cooker

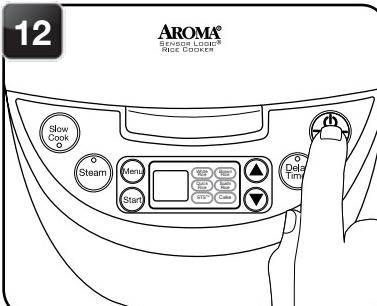
The rice cooker will begin to slow cook. The digital display will count down in one hour increments from the selected time.

10AROMA®
Spiral Logic®
Rice Cooker

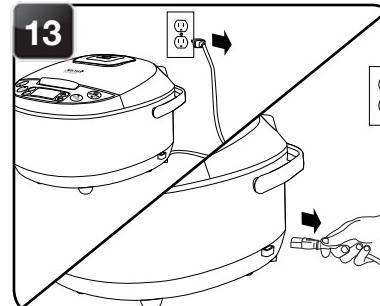
Once the selected time has passed, the rice cooker will beep and switch to Keep-Warm mode. The digital display will show the number of hours the rice cooker has been on Keep-Warm, beginning with "0."

11

Open the lid to check food for doneness. If fully cooked, remove food for serving.

12AROMA®
Spiral Logic®
Rice Cooker

When finished serving, turn the rice cooker off by pressing the POWER/KEEP WARM button once to change it from its Keep Warm setting and then press and hold again until the rice cooker powers off.

13

Unplug the power cord from the power outlet first, then from the rice cooker.

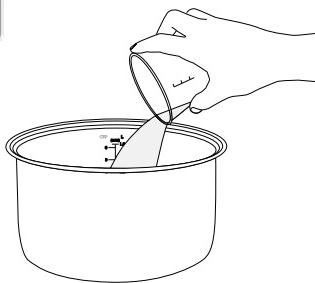


- Do not leave food on Keep-Warm for more than 12 hours.

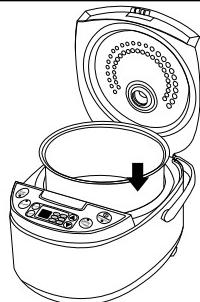
NOTE



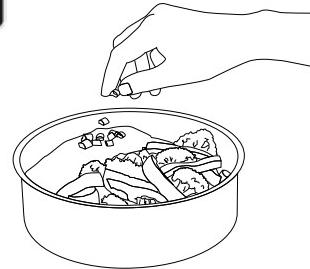
TO STEAM

1

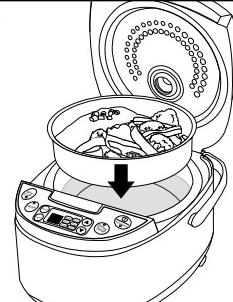
Using the provided measuring cup, add 3 cups water to the inner cooking pot.

2

Place the inner cooking pot into the rice cooker.

3

Place food to be steamed onto the steam tray.

4

Place the steam tray into the rice cooker.

**NOTE**

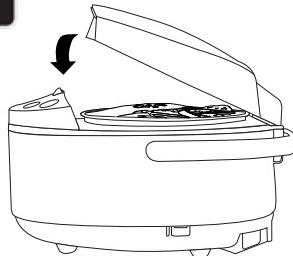
- If too little water is added, the rice cooker will stop prematurely.
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

**HELPFUL HINTS**

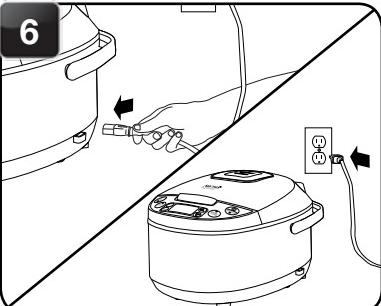
- If you misplace the measuring cup, a $\frac{3}{4}$ standard US cup is an exact replacement.
- Smaller foods may be placed on a heat-proof dish and then placed onto the steam tray. Parchment paper or aluminum foil may be used as well. Place the paper/foil in the center of the steam tray and ensure it does not create a seal along the bottom of the steam tray. For best results, it is recommended to puncture small holes in the paper/foil.
- For suggested steaming times and water amounts, see the meat and vegetable steaming tables on **page 20**.



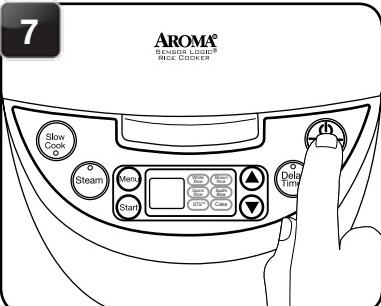
TO STEAM (CONT.)

5

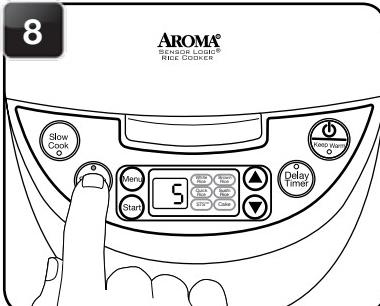
Close the lid securely.

6

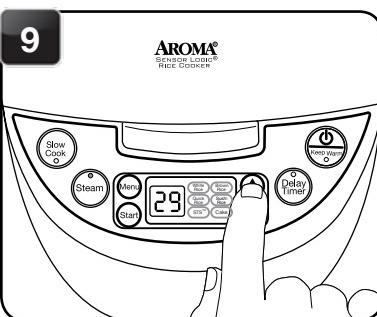
Connect the power cord to the rice cooker and plug into an available outlet.

7

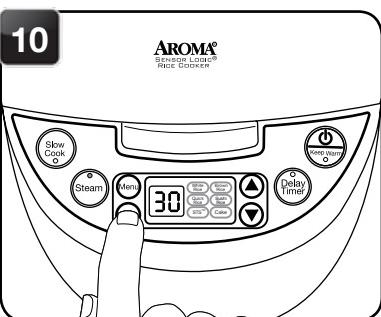
Press the **POWER/KEEP-WARM** button to turn the rice cooker on.

8

Press the **STEAM** button. The digital display will show a flashing 5 to represent five minutes of steam time.

9

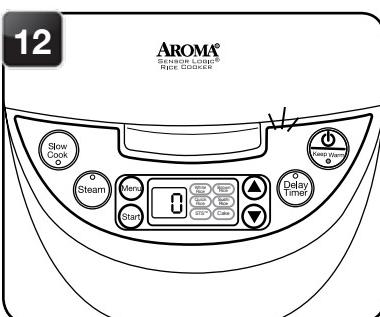
Use the **UP (▲)** or **DOWN (▼)** buttons to set the time. These buttons will adjust cooking time in one minute increments between 5 and 30 minutes.

10

Press the **START** button to begin steaming at the selected time. The digital display will show the remaining cooking time and the button's indicator light will become solid to indicate that it is cooking.

11

Once the water reaches a boil, the digital display will count down in one minute increments from the selected time.

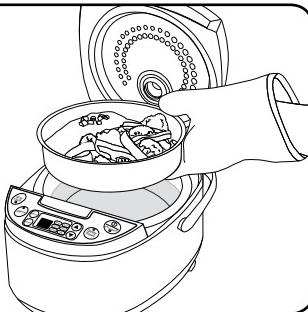
12

Once the selected time has passed, the rice cooker will beep and switch to Keep-Warm mode. The digital display will show the number of hours the rice cooker has been on Keep-Warm, beginning with "0."



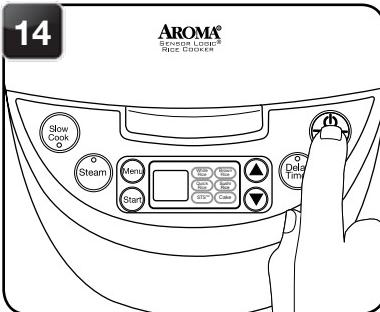
TO STEAM (CONT.)

13



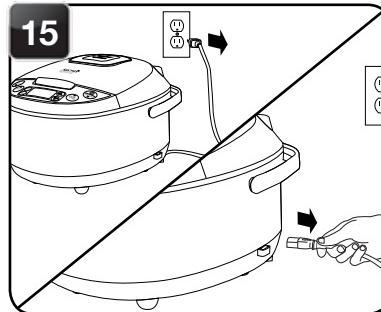
Check steamed food for doneness. If finished steaming, carefully remove the steam tray. It will be hot.

14



When finished serving, turn the rice cooker off by pressing the POWER/KEEP WARM button once to change it from its Keep Warm setting and then press and hold again until the rice cooker powers off.

15



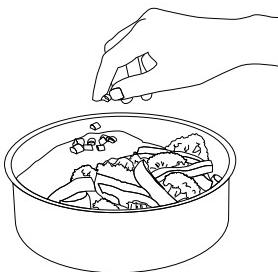
Unplug the power cord from the power outlet first, then from the rice cooker.



TO STEAM FOOD & SIMULTANEOUSLY COOK RICE

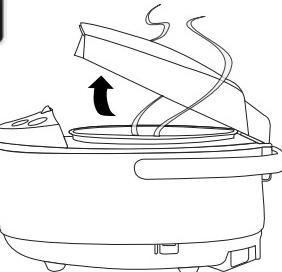
To steam while cooking rice, begin cooking rice by following steps 1 to 9 of “To Cook Rice” on page 5.

10



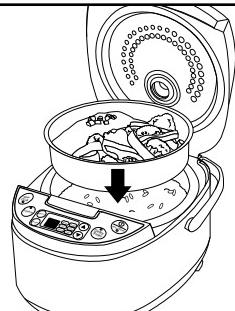
Place food to be steamed onto the steam tray.

11



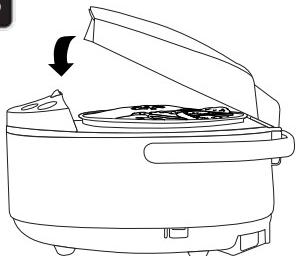
Using caution to avoid escaping steam, open the lid.

12



Place steam tray into the rice cooker.

13



Close the lid securely.



NOTE

- Do not attempt to cook more than **4 cups (uncooked)** of rice if steaming and cooking rice simultaneously. The steam tray will not fit properly if more than 4 cups of rice are cooked.
- Food can be steamed at any time while rice cooks, however for best results food should be steamed toward the end of the rice cooking cycle. This will allow for rice and steamed food to be ready at the same time. See the “Rice/Water Measurement Table” on **page 7** for approximate rice cooking times.
- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

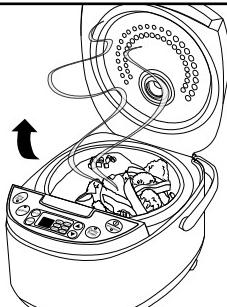


HELPFUL
HINTS

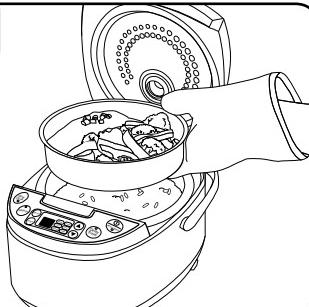
- Refer to the steaming tables for meats and vegetables on **page 20** for hints and approximate steaming times. See the “Rice/Water Measurement Table” included on **page 7** for approximate rice cooking times.



TO STEAM FOOD & SIMULTANEOUSLY COOK RICE (CONT.)

14

Using caution, open the lid to check food for doneness.

15

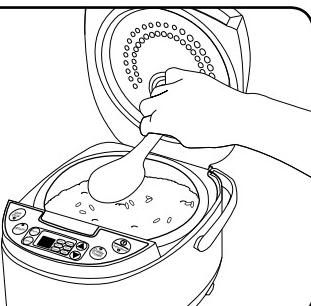
If food is finished steaming, carefully remove the steam tray. It will be hot.

16

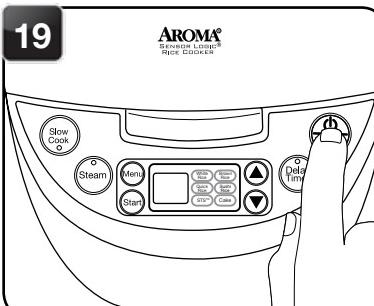
Allow the rice cooker to continue cooking rice.

17

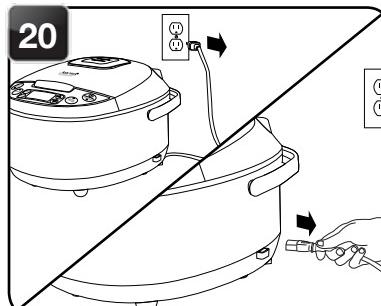
Once the selected time has passed, the rice cooker will beep and switch to Keep-Warm mode. The digital display will show the number of hours the rice cooker has been on Keep-Warm, beginning with "0."

18

For best results, stir the rice with the serving spatula to distribute any remaining moisture.

19

When finished serving, turn the rice cooker off by pressing the POWER/KEEP WARM button once to change it from its Keep Warm setting and then press and hold again until the rice cooker powers off.

20

Unplug the power cord from the power outlet first, then from the rice cooker.



- Rice should not be left in the rice cooker on Keep-Warm for more than 12 hours.



STEAMING TABLES

When steaming, Aroma® recommends using 3 cups of water with the provided measuring cup.

Meat Steaming Table

MEAT	STEAMING TIME	SAFE INTERNAL TEMPERATURE
Fish	25 Min.	140°F
Chicken	30 Min.	165°F
Pork	30 Min.	160°F
Beef	Medium = 25 Min. Medium-Well = 30 Min. Well = 33 Min.	160°F

Vegetable Steaming Table

VEGETABLE	STEAMING TIME
Asparagus	9-11 Minutes
Broccoli	6-8 Minutes
Cabbage	5-7 Minutes
Carrots	11-13 Minutes
Cauliflower	7-9 Minutes
Corn on the Cob	12-16 Minutes
Green Beans	9-11 Minutes
Peas	4-6 Minutes
Potatoes	28-33 Minutes
Spinach	2-4 Minutes
Squash	9-11 Minutes
Zucchini	9-11 Minutes



HELPFUL
HINTS

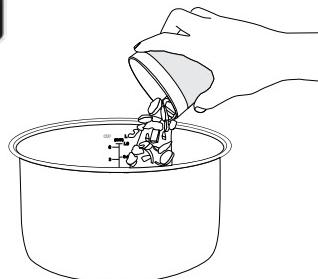
- Since most vegetables only absorb a small amount of water, **there is no need to increase the amount of water with a larger serving of vegetables.**
- Steaming times may vary depending upon the cut of meat being used.
- To ensure meat tastes its best, and to prevent possible illness, check that meat is completely cooked prior to serving. If it is not, simply place more water in the inner cooking pot and repeat the cooking process until the meat is adequately cooked.
- Altitude, humidity and outside temperature will affect cooking times.
- These steaming charts are for reference only. Actual cooking times may vary.



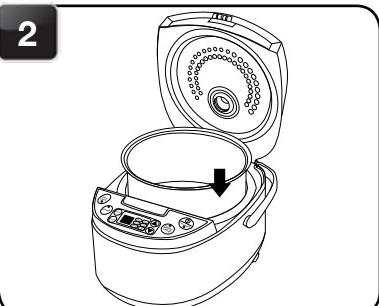
NOTE



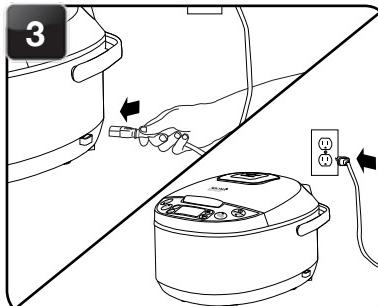
TO USE SAUTÉ-THEN-SIMMER™

1

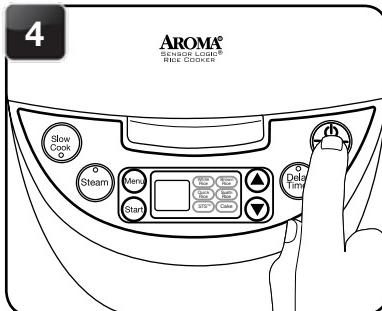
Add ingredients to be sautéed/brown to the inner cooking pot.

2

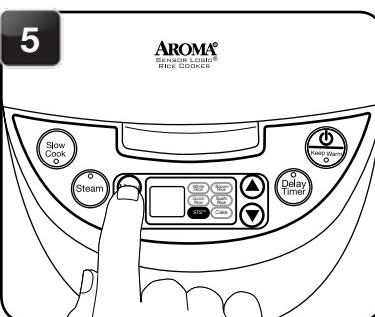
Place the inner cooking pot into the rice cooker.

3

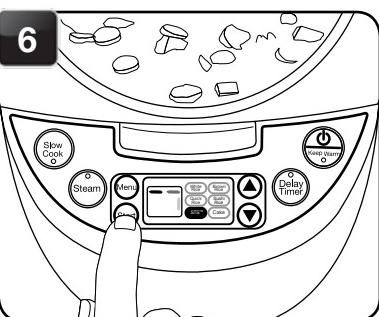
Connect the power cord to the rice cooker and plug into an available outlet.

4

Press the **POWER** button to turn on the rice cooker.

5

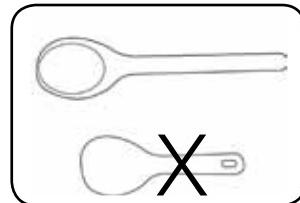
Press the **MENU** button to cycle to the **STS™** function. The indicator light will confirm which function is selected.

6

Press the **START** button to begin sautéing. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking. Using a long-handled wooden spoon, stir ingredients until sautéed/brown to the desired level.

**NOTE**

- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.

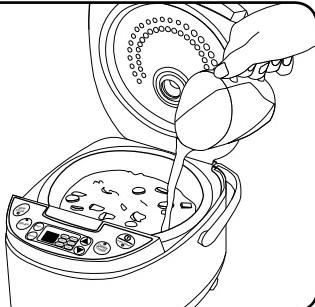
**CAUTION**

- Do not use the provided serving spatula to sauté.** It is not intended to be used in contact with high temperatures. Use a long-handled wooden or heat-safe spoon to stir food while sautéing.



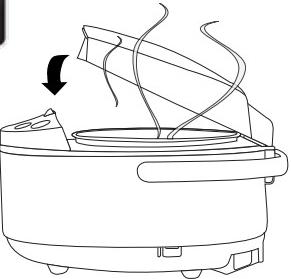
TO USE SAUTÉ-THEN-SIMMER™ (CONT.)

7



Add other called for ingredients and liquid to the inner cooking pot.

8



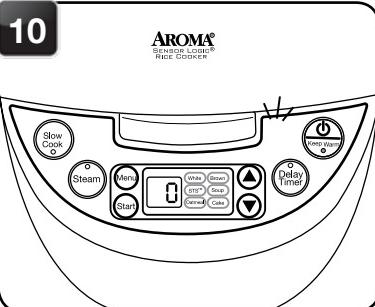
Close the lid securely and allow the rice cooker to cook.

9



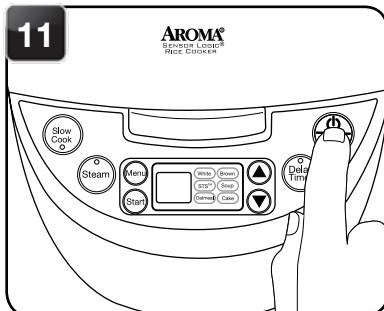
After a few minutes, the rice cooker will automatically switch to its Simmer mode. The rice cooker will countdown the final minutes of cook time starting at 12 minutes.

10



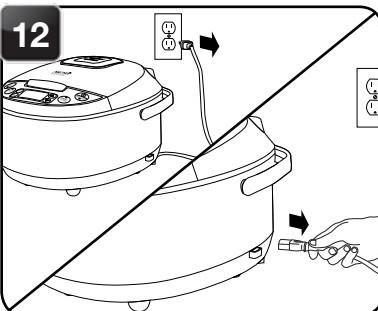
Once the meal has cooked, the rice cooker will beep and automatically switch over to Keep-Warm.

11



When finished serving, turn the rice cooker off by pressing the POWER/KEEP WARM button once to change it from its Keep Warm setting and then press and hold again until the rice cooker powers off.

12



Unplug the power cord from the power outlet first, then from the rice cooker.



NOTE

- Food should not be left in the rice cooker on Keep-Warm for more than 12 hours.

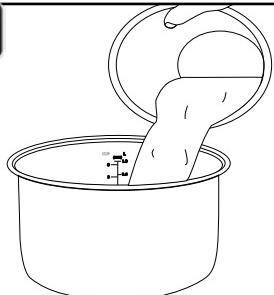


HELPFUL HINTS

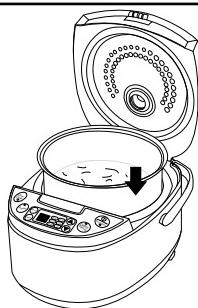
- If sautéing only, after food has been sautéed/browned to the desired level, press the POWER/KEEP WARM button to switch the rice cooker to its Keep Warm setting to keep sautéed food warm and fresh for serving.



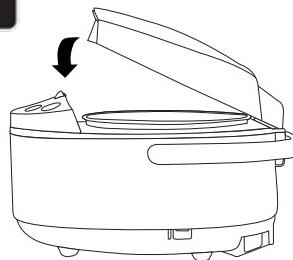
TO USE THE CAKE FUNCTION

1

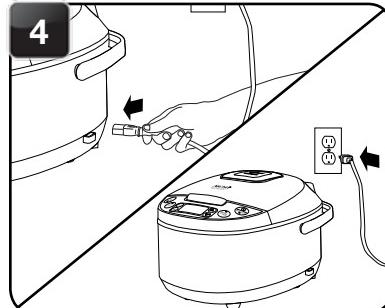
Follow instructions on cake mix packaging or recipe to mix liquid ingredients and cake mix. Add cake mix into the inner pot.

2

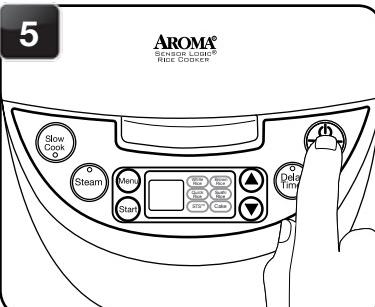
Place the inner cooking pot into the rice cooker.

3

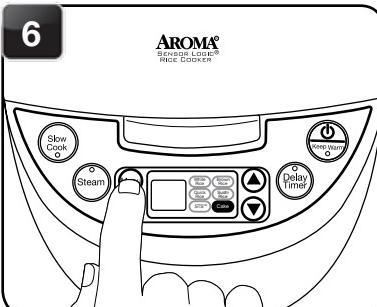
Close the lid securely.

4

Connect the power cord to the rice cooker and plug into an available outlet.

5

Press the POWER/KEEP WARM button to turn the rice cooker on.

6

Press the MENU button to cycle to the Cake function. The indicator light will confirm which function is selected.

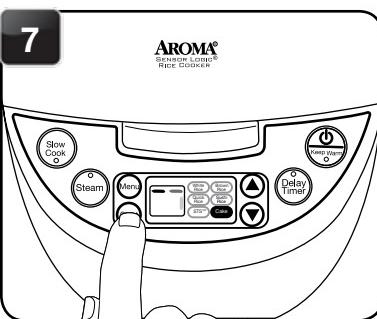


- Before placing the inner cooking pot into the rice cooker, check that the cooking pot is dry and free of debris. Adding the inner cooking pot when wet may damage the rice cooker.



TO USE THE CAKE FUNCTION (CONT.)

7

AROMA®
SEVEN CUP RICE COOKER

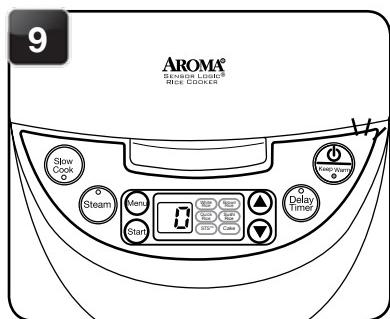
Press the START button to begin cooking on the selected function. The digital display will show a "chasing" pattern and the indicator light will become solid to indicate that it is cooking.

8

AROMA®
SEVEN CUP RICE COOKER

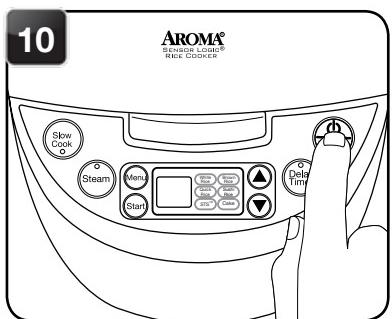
The rice cooker will countdown the final minutes of cook time starting at 10 minutes.

9

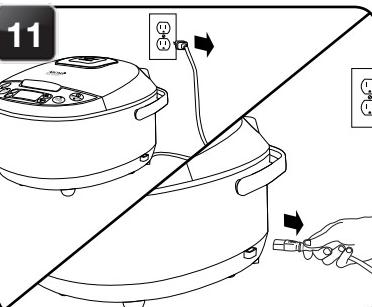
AROMA®
SEVEN CUP RICE COOKER

Once cake is finished, the rice cooker will beep and automatically switch to its Keep Warm setting. The digital display will show the number of hours the rice cooker has been on the Keep Warm setting," beginning with "0."

10

AROMA®
SEVEN CUP RICE COOKER

Remove the cake carefully by inverting the inner pot onto a flat dish or surface. Turn the rice cooker off by pressing the POWER/KEEP WARM button once to change it from its Keep Warm setting and then press and hold again until the rice cooker powers off.



Unplug the power cord from the power outlet first, then from the rice cooker.



NOTE

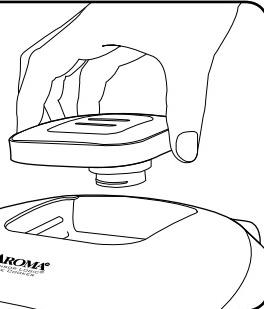
- Cake should not be left in the rice cooker on Keep-Warm for more than 12 hours. Remove cake immediately for best results.

HELPFUL
HINTS

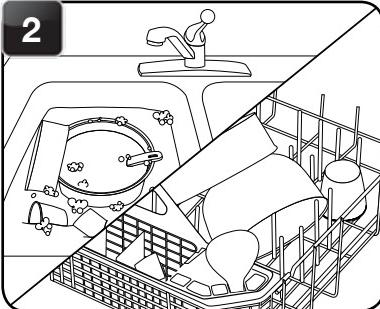
- Check cake for doneness by placing a toothpick into the cake. If it comes out clean the cake is ready!



TO CLEAN

1

Remove the steam vent.

2

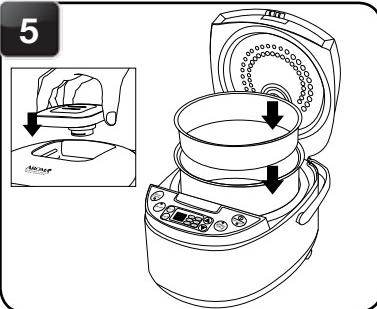
Handwash the inner cooking pot and all accessories or wash them in the dishwasher.

3

Wipe rice cooker body clean with a damp cloth.

4

Thoroughly dry rice cooker body and all accessories.

5

Reassemble for next use.

**NOTE**

- Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
- Any other servicing should be performed by Aroma® Housewares. Contact Aroma® customer service at 1-800-276-6286, Monday to Friday 8:30AM-4:30PM PST.



TROUBLESHOOTING

Because rice varieties may vary in their make-up, results may differ. Below are some troubleshooting tips to help you achieve the desired consistency.

Rice is too dry/hard after cooking.	If your rice is dry or hard/chewy when the rice cooker switches to Keep-Warm mode, additional water and cooking time will soften the rice. Depending on how dry your rice is, add ½ to 1 cup of water and stir through. Close the lid and select the White Rice function. When rice cooker switches to Keep-Warm mode, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
Rice is too moist/soggy after cooking.	If your rice is still too moist or soggy when the rice cooker switches to Keep-Warm mode, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on Keep-Warm mode for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
The bottom layer of rice is browned/caramelized.	The bottom layer of cooked rice may become slightly browned and/or caramelized during cooking. To reduce browning, rice should be rinsed before cooking to remove any excess starch. Stirring rice once it switches to Keep-Warm will also help to reduce browning/caramelizing.



ABOUT RICE

Courtesy of the USA Rice Federation

Rice is the perfect foundation for today's healthier eating. It is a nutrient-dense complex carbohydrate that supplies energy, fiber, essential vitamins and minerals and beneficial antioxidants. Rice combines well with other healthy foods such as vegetables, fruits, meat, seafood, poultry, beans and soy foods.

Nearly 88% of rice consumed in the U.S. is grown in the U.S. Arkansas, California, Louisiana, Texas, Mississippi and Missouri produce high-quality varieties of short, medium and long grain rice as well as specialty rices including jasmine, basmati, arborio, red aromatic and black japonica, among others.

There are many different varieties of rice available in the market. Your Aroma® Rice Cooker can cook any type perfectly every time. The following are the commonly available varieties of rice and their characteristics:

Long Grain Rice

This rice has a long, slender kernel three to four times longer than its width. Due to its starch composition, cooked grains are more separate, light and fluffy compared to medium or short grain rice. The majority of white rice is enriched to restore nutrients lost during processing. Great for entrees and side dishes—rice bowls, stir-fries, salads and pilafs.

Medium Grain Rice

When compared to long grain rice, medium grain rice has a shorter, wider kernel that is two to three times longer than its width. Cooked grains are more moist and tender than long grain, and have a greater tendency to cling together. Great for entrees, sushi, risotto and rice puddings.

Short Grain Rice

Short grain rice has a short, plump, almost round kernel. Cooked grains are soft and cling together, yet remain separate and are somewhat chewy, with a slight springiness to the bite. Great for sushi, Asian dishes and desserts.

Brown Rice

Brown rice is a 100% whole grain food that fits the U.S. Dietary Guidelines for Americans recommendation to increase daily intake of whole grains. Brown rice contains the nutrient-dense bran and inner germ layer where many beneficial compounds are found. Brown rice is available in short, medium and long grain varieties and can be used interchangeably with enriched white rice.

Wild Rice

Wild rice is an aquatic grass grown in Minnesota and California and is a frequent addition to long grain rice pilafs and rice mixes. Its unique flavor, texture and rich dark color provide a delicious accent to rice dishes. Wild rice also makes a wonderful stuffing for poultry when cooked with broth and mixed with your favorite dried fruits.

For recipes and rice information visit the USA Rice Federation online at www.usarice.com/consumer.





ABOUT RICE

Courtesy of the USA Rice Federation

Did You Know?

- Rice is the primary dietary staple for more than half of the world's population.
- U.S. grown rice is the standard for excellence and accounts for nearly 88% of the rice consumed in America. It is grown and harvested by local farmers in five south-central states and California.
- Rice contains no sodium, cholesterol, trans fats or gluten, and has only a trace of fat. One half-cup of rice contains about 100 calories.
- Research shows that people who eat rice have healthier diets than non-rice eaters and eat more like the U.S. Dietary Guidelines for Americans recommendations.
- Whole grains like brown rice help reduce the risk of chronic diseases such as heart disease, diabetes and certain cancers, and aid in weight management.
- Brown rice is a 100% whole grain. One cup of whole grain brown rice provides two of the three recommended daily servings of whole grains.
- Eating rice triggers the production of serotonin in the brain, a chemical that helps regulate and improve mood.
- September is National Rice Month - promoting awareness of the versatility and the value of U.S. grown rice.

For recipes and rice information visit the USA Rice Federation online at www.usarice.com/consumer.





RECIPES

Mushroom Risotto

Ingredients

2 tbsp	Olive Oil	3 cups
1 cup	Sliced Mushrooms of Your Choice	½ cup
2 cups	Arborio Rice	¼ cup
½	Onion, Diced	–
2	Garlic Cloves, Crushed	
1 cup	White Wine	
2 tbsp	Butter	

Chicken Stock
Heavy Cream
Shredded Parmesan Cheese
Chopped Italian Parsley
Salt and Pepper

Set the rice cooker to the Sauté-Then-Simmer™ (STS™) function and add olive oil, garlic, mushrooms and onion. Sauté until onions are soft for about 8 minutes. Add rice and stir. Add wine and cook until mostly absorbed by rice. Add the chicken stock and close the lid. Once the rice cooker beeps, add the cream, parmesan cheese, butter and parsley. Stir to combine and taste. Add salt and pepper if needed.

Rum Cake

Ingredients

Cake:	
½ box	Yellow Cake Mix of Your Choice
	Rum to Substitute for Water
Glaze:	
½ cup	Rum
½ cup	Butter
½ cup	Brown Sugar
⅛ cup	Water

Prepare ½ box of cake batter according to directions, but replace half of the water amount asked for with rum. Since using half of the cake mix, the water/rum ratio should also be cut in half. Rinse the inner pot and coat with a cooking spray. Add the batter and set on Cake mode. Wait for cake cycle to finish and remove carefully by inverting onto a wire rack.
For the glaze, set your rice cooker on Sauté-Then-Simmer™ (STS™) function and add water, butter, sugar and rum. Stir until sugar has dissolved and butter has melted. With a toothpick poke holes into the cake and pour the glaze on top, smoothing with a knife if needed.



RECIPES (CONT.)

Rice Cooker Cupcakes

Ingredients

1 box	Chocolate Cupcake Mix
3	Eggs
3 cups	Water
1 container	Any Flavor Frosting
6	Silicon Cupcake Molds
6	Paper Cupcake Cups

Mix cupcake mix according to box instructions. Place cupcake cups in molds. Add cupcake mix. Place cupcakes in steam tray and close the lid. Set to the Steam function according to box baking instructions (30 minutes typically). Using caution, open the lid and check cupcakes for doneness. If ready, add frosting and enjoy!

Jambalaya

Ingredients

1 lb.	Spicy Smoked Sausage
1 lb.	Shrimp, Peeled and Deveined
2 cups	Cooked Chicken, Shredded
1½ cups	Rice
4 cups	Chicken Broth
1 4-oz. can	Diced Green Chilies
2 tbsp	Creole Seasoning

Cut the smoked sausage in half, lengthwise, then into 1/4" half circles. Add all ingredients to the inner pot and mix well. Place inner pot in the rice cooker and close the lid. Set to the "White Rice function. The rice cooker will automatically switch to Keep-Warm mode once the meal is ready.



RECIPES (CONT.)

Chicken Noodle Soup

Ingredients

2 lbs.	Chicken Thighs
1	Yellow Onion, Cut into Small Quarters
10	Celery Stalks Cut into Bite-sized Pieces
10	Carrots Cut into Bite-sized Rounds
8 cups	Chicken Stock
2 tbsp	Olive Oil
2	Bay Leaves
2	Sprigs of Thyme
-	Salt and Pepper, for Added Taste

Add olive oil, onions and celery to the inner pot and place it inside the rice cooker. Select the Sauté-Then-Simmer™ (STS™) function and cook until fragrant or about ten minutes. Add chicken thighs and brown on both sides. Add the stock, carrots and herbs, then close the lid. Set to the Soup function and let cook. When the Soup function finishes, remove and shred the chicken with two forks and put it back in the soup. Serve with your favorite add-ons.

Breakfast Oatmeal

Ingredients

¾ cup	Old-Fashioned Oatmeal
1½ cups	Milk
¼ cup	Brown Sugar
-	Dash of Salt

Set the rice cooker to its Sauté-Then-Simmer™ (STS™) function and add the milk and sugar. Stir until milk is warm and sugar has dissolved. Add salt and oatmeal. Close the lid and set to the White Rice. Serve when oatmeal is finished cooking.



WARRANTY

LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$20.00 for shipping and handling charges payable to Aroma Housewares Company. Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on the part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 4:30 PM, Pacific Time
Website: www.AromaCo.com

SERVICE & SUPPORT

In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286
M-F, 8:30AM-4:30PM, Pacific Time

Or we can be reached online at CustomerService@AromaCo.com.

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

Date of Purchase: _____

Place of Purchase: _____



NOTE

- Proof of purchase is required for all warranty claims.